NEW BRAUNFELS

# Product Guide
# Model 09201552
# Hondo Jr. Smoker

**Tools needed for assembly:**
Phillips Screwdriver
Flat Head Screwdriver
Two adjustable wrenches

**IMPORTANT: Fill out the product record information below.**

**Serial Number** _____

**Date Purchased** _____

**Estimated Assembly Time: 20 minutes**

## FOR OUTDOOR USE ONLY

### ⚠ CAUTION:
Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.

### INSTALLER/ASSEMBLER:
Leave this manual with consumer.

### CONSUMER:
Keep this manual for future reference.

### ⚠ WARNING:
**CARBON MONOXIDE HAZARD**
Burning charcoal indoors can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles, or tents.

### ⚠ WARNING:
Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.

### ⚠ CAUTION:
Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.

### ⚠ CAUTION:
**THIS UNIT IS HEAVY! DO NOT** attempt to assemble without a helper.

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TM REVISION 00

If you have questions or need assistance during assembly, please call 1-800-241-7548.
To insure your satisfaction and for follow-up service, register your appliance online at **www.charbroil.com/register**

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**This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.**

**Follow all warnings and instructions when using the appliance.**

### Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

**DANGER**

**DANGER:** Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

**WARNING**

**WARNING:** Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

**CAUTION**

**CAUTION:** Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.

**WARNING**

**FAILURE TO READ AND FOLLOW INSTRUCTIONS FOR LIGHTING CHARCOAL MAY RESULT IN SERIOUS PERSONAL INJURY AND OR PROPERTY DAMAGE.**

**WARNING**

- Most surfaces on this unit are hot when in use. Use extreme caution. Keep others away from unit. Always wear protective clothing to prevent injury.
- Keep children and pets away.
- Do not move this unit during operation.
- Never substitute gasoline, kerosene or alcohol for charcoal starter. In some states, the use of charcoal starter is prohibited by law. In this case, paraffin-based starter cubes can be substituted for charcoal starter. Never use charcoal starter fluid with an electric starter.

**WARNING**

**CALIFORNIA PROPOSITION 65**

**1. Combustible by-products produced when using this product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.**

**2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.**

***Wash your hands after handling this product.***

**WARNING**

**All surfaces can be hot during use. Use protection as required to prevent burning.**
**Do not use this unit on or near combustible surfaces or structures such as wood decks, dry leaves or grass, vinyl or wood siding, etc.**
**SEE OWNERS MANUAL FOR IMPORTANT SAFETY INFORMATION.**

**CAUTION**

**For residential use only. Do not use for commercial cooking.**

# Preparing and Using Your Hondo Jr. Smoker

Before cooking with your Hondo Jr. Smoker, the following steps should be closely followed to both cure the finish and season the interior steel. Failure to properly follow these steps may damage the finish and/or impart metallic flavors to your first foods.

1. Brush all interior surfaces including grills and grates with vegetable cooking oil.
2. Build a small fire on the fire grate, being sure not to lay coals against the walls.
3. Close door. (Position butterfly damper and smokestack damper approximately at one quarter open.) This burn should be sustained for at least two hours, the longer the better. Then, begin increasing temperature by opening the butterfly damper and smokestack damper half-way and adding more charcoal. Your Hondo Jr. Smoker is now ready for use.

Rust can appear on the inside of your smoker. Maintaining a light coat of vegetable oil on interior surfaces will aid in the protection of your unit. Exterior surfaces of smoker may need occasional touch up. We recommend the use of a commercially available black high temperature spray paint. NEVER PAINT THE INTERIOR OF THE UNIT !

## ***GRILLING***

Wood is recommended, however charcoal or a combination of both may be used as the fuel source for grilling, with the fuel source placed and ignited on the fire grate. Do not build too large of a fire. We recommend starting a fire with no more than 4 pounds of charcoal (approximately 60 briquets) and adding more as needed during cooking. After allowing the fire to burn down, place the cooking grills in the smoker. Failure to read and follow instructions for lighting charcoal may result in serious personal injury and/or property damage.

## ***SMOKING AND SLOW COOKING***

If using the Hondo Jr. Smoker as a smoker or slow cooker, remove the cooking grill from the firebox and build your fire on top of the fire grate in the firebox. Either charcoal or wood may be used, but wood is the recommended fuel for it's rate of burn and the flavor it imparts to the food being cooked. Most seasoned hardwoods are good for smoking such as hickory, mesquite, pecan, oak, and many other fruit woods. The firebox will accommodate most split fireplace size logs (16"). Bark should be avoided or burned off first as it contains a high acid content and imparts an acrid flavor.

After allowing the fire to burn down, close the doors and control the temperature and smoke with the dampers located on the firebox and atop the smokestack. Smoke is contained within the chambers, which will reduce burn while imparting more smoke flavor. Do not operate the Hondo Jr. Smoker with temperatures exceeding 450 degrees in the smoker chamber. Place the food in the smoker chamber and monitor the temperature. Cooking and smoking are taking place using indirect heat. There is no need to worry about a grease fire flare-up ruining the food. Do not place food within 6" of the opening from the firebox into the smoker chamber. A general rule of thumb for cooking is about 1 hour per pound for smoking large cuts of meat. Refer to a cook book for specific cuts of meats. Limit the number of times you open the smoker chamber door as this will allow heat to escape and extend the cooking time.

## ***Grilling with Wood Chips/Wood Chunks***

For a more robust smoke flavor while using charcoal briquettes or lump charcoal, try adding wood chips or several wood chunks to the fire. Wood chunks are available in a variety of natural flavors, and can be used alone or in addition to charcoal. As a general rule, any hardwood that bears a fruit or nut is suitable for cooking. However, different woods have very different tastes. Experiment with different woods to determine your personal favorite, and always use well-seasoned wood. Green or fresh-cut wood can turn food black, and tastes bitter.

## ***Our Recommendations:***

**Chicken** - Alder, Apple, Hickory, Mesquite, Sassafras
**Beef** - Hickory, Mesquite, Oak, Grapevines
**Pork** - Fruitwoods, Hickory, Oak, Sassafras
**Lamb** - Fruitwoods, Mesquite
**Veal** - Fruitwoods, Grapevines
**Seafood** - Alder, Mesquite, Sassafras, Grapevines
**Vegetables** – Mesquite

**USDA Recommended**
**Internal Cooking Temperatures**

| | |
|---|---|
| **Ground Meat** | |
| Beef, Pork, Veal, Lamb | 160°F |
| Turkey, Chicken | 165°F |
| **Fresh Beef, Veal, Lamb** | |
| Medium Rare | 145°F |
| Medium | 160°F |
| Well Done | 170°F |
| **Poultry** | |
| Chicken & Turkey, whole | 165°F |
| Poultry Parts | 165°F |
| Duck & Goose | 165°F |
| **Fresh Pork** | |
| Medium | 160°F |
| Well Done | 170°F |

## COOKING TIPS

***Building Your Fire***

1.) Stack charcoal briquettes or wood into a pyramid-shaped pile on top of the charcoal grate or ash pan. We recommend using 4 pounds (approximately 50 - 60 briquettes) to start your fire, adding more as needed.

2.) If using lighter fluid, saturate the charcoal briquettes with lighter fluid and let it soak in for approximately 5 minutes. If using a chimney starter, electric starter, or other type of fire starter, light your fire according to the manufacturer's instructions.

3.) After allowing the lighter fluid to properly soak in, light the pile of briquettes in several locations to ensure an even burn. ***Always light the fire with the grill lid open.*** Leave lid open until briquettes are fully lit. Failure to do this could trap fumes from charcoal lighter fluid in grill and may result in a flash fire when lid is opened.

4.) Never add charcoal lighter fluid to hot or warm coals as flashbacks may occur causing injury.

5.) You are ready to begin cooking when the pile of briquettes ashes over and produces a red glow (approximately 12 – 15 minutes).

6.) Depending on your cooking method, either leave the briquettes in a pile or spread evenly across the charcoal grate using a long-handled poker.

****Always use caution when handling hot coals to prevent injury.***

***Know When Your Fire is Ready***

Successful charcoal grilling depends on a good fire. The general rule for knowing when your coals are ready for grilling is to make sure that 80 percent or more of the coals are ashy gray. If you have less than that, the coals are not ready, and if all of them are glowing red hot, the fire is probably too hot. Here are a few steps you can take to adjust the temperature of your fire:

- If it is too hot, spread the coals out a bit more, which makes the fire less intense.
- Raise or lower the adjustable charcoal grate.
- Partially close the vents in the grill, which reduces the amount of oxygen that feeds the fire.
- Use the indirect grilling method, with coals to either side of a drip pan and the food over the pan rather than directly over the coals.
- In the event of a severe flare-up, spray the flames with water from a squirt bottle. Be careful, spraying with water tends to blow ashes around and make a mess.
- Add briquettes 2 or 3 at a time to increase the burn time. Allow 10 minutes for coals to ash over before adding more.

**THE HEAT OF THE COALS**

| | seconds you can hold the palm of your hand 4 inches above the coals | temperature range (Fº) | visual cues |
|---|---|---|---|
| **HOT COALS** | 2 | 400 to 450 | barely covered with gray ash; deep red glow |
| **MODERATELY HOT TO HOT COALS** | 3 | 375 to 450 | thin coating of gray ash; deep red glow |
| **MODERATELY HOT COALS** | 4 | 325 to 375 | significant coating of gray ash; red glow |
| **MODERATELY COOL COALS** | 5 | 300 to 325 | thick coating of gray ash; dull red glow |

**GRILL MAINTENANCE**

Frequency of cleanup is determined by how much your smoker is used. Make sure coals are completely extinguished before cleaning inside of smoker. Inside surfaces may be cleaned with a strong solution of detergent and water applied with a scrub brush. Thoroughly rinse with water and allow to air dry before using again.

If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

**HELPFUL HINTS**

- If food seems to be getting too smoky or brown before the cooking time is finished, cover it loosely with heavy duty aluminum foil.
- Remove the ash after each use.
- Covered side dishes can be warmed in smoker chamber.
- To prevent flare-ups, brush meat lightly with oil before grilling.
- Keep a small squirt bottle of water handy for grilling flare-ups.

## LIMITED WARRANTY

This warranty only applies to units purchased from an authorized retailer. Manufacturer warrants to the **original consumer-purchaser** only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase*. The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid by the consumer for review and examination.

| SCOPE OF COVERAGE | PERIOD OF COVERAGE | TYPE OF FAILURE COVERAGE |
|---|---|---|
| All Parts | 90 days from date of purchase* | PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY |
| | | |
| | | |

*Note: A dated sales reciept WILL be required for warranty service.

**The original consumer-purchaser will be responsible for all shipping charges for parts replaced under the terms of this limited warranty**.

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. Manufacturer requires proof of your date of purchase. Therefore, you should retain your sales slip or invoice. Registering your product is not a substitute for proof of purchase and the manufacturer is not responsible for or required to retain proof of purchase records.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. **RUST is not considered a manufacturing or materials defect.**

This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.

**ITEMS MANUFACTURER WILL NOT PAY FOR:**

1. Shipping cost, standard or expedited, for warranty and replacement parts
2. Service calls to your home.
3. Repairs when your product is used for other than normal, single-family household or residential use.
4. Damage, failures, or operating difficulties resulting from accident, alteration, careless handling, misuse, abuse, fire, flood, acts of God, improper installation or maintenance, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
5. Any food loss due to product failures or operating difficulties.
6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
7. Pickup and delivery of your product.
8. Repairs to parts or systems resulting from unauthorized modifications made to the product.
9. The removal and/or reinstallation of your product.

**DISCLAIMER OF IMPLIED WARRANTIES and LIMITATION OF REMEDIES**

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

**Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above.** Manufacturer's **maximum liability**, in any event, shall not exceed the purchase price of the product paid by the original consumer.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set foth herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty.

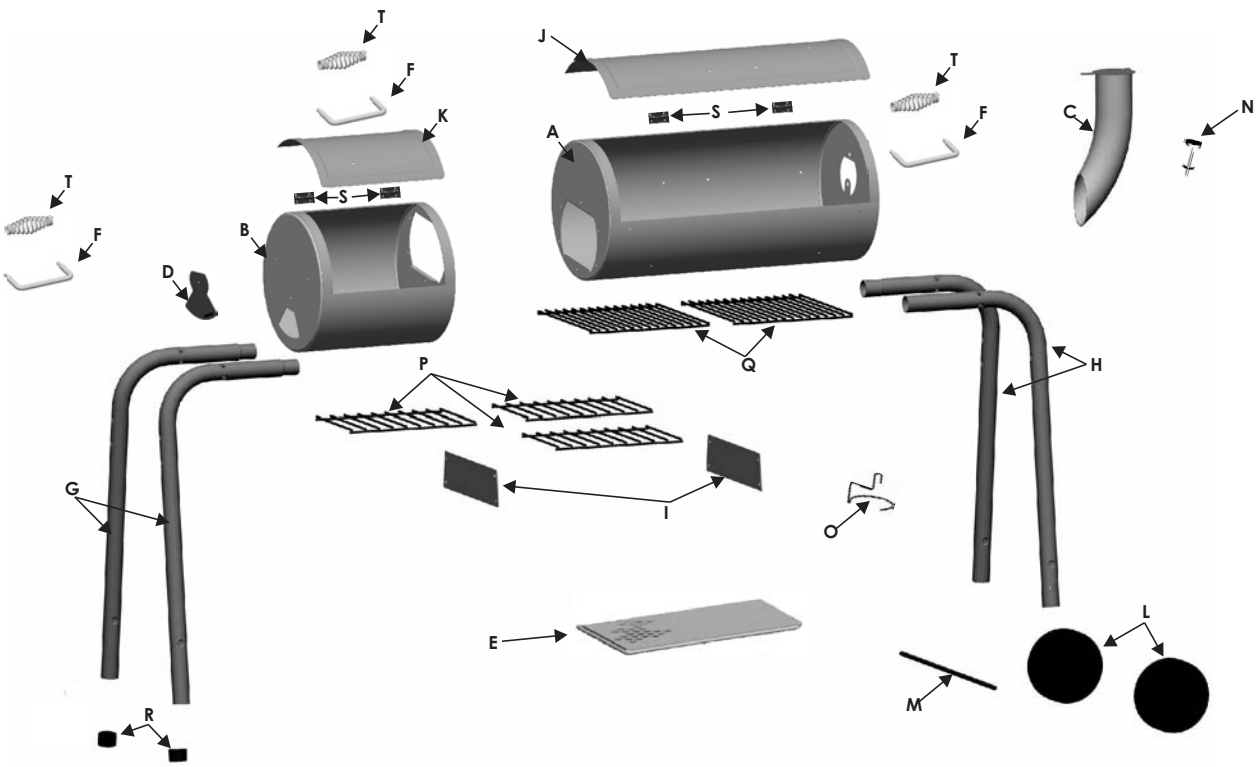
**If you wish to obtain performance of any obligation under this limited warranty, you should write to:**

**Consumer Relations**
**P. O. Box 1240**
**Columbus, GA 31902-1240**

Consumer returns will not be accepted unless a valid Return Authorization is first acquired. Authorized returns are clearly marked on the outside of the package with an RA number and the package is shipped freight/postage pre-paid. Consumer returns that do not meet these standards will be refused.

# PARTS LIST

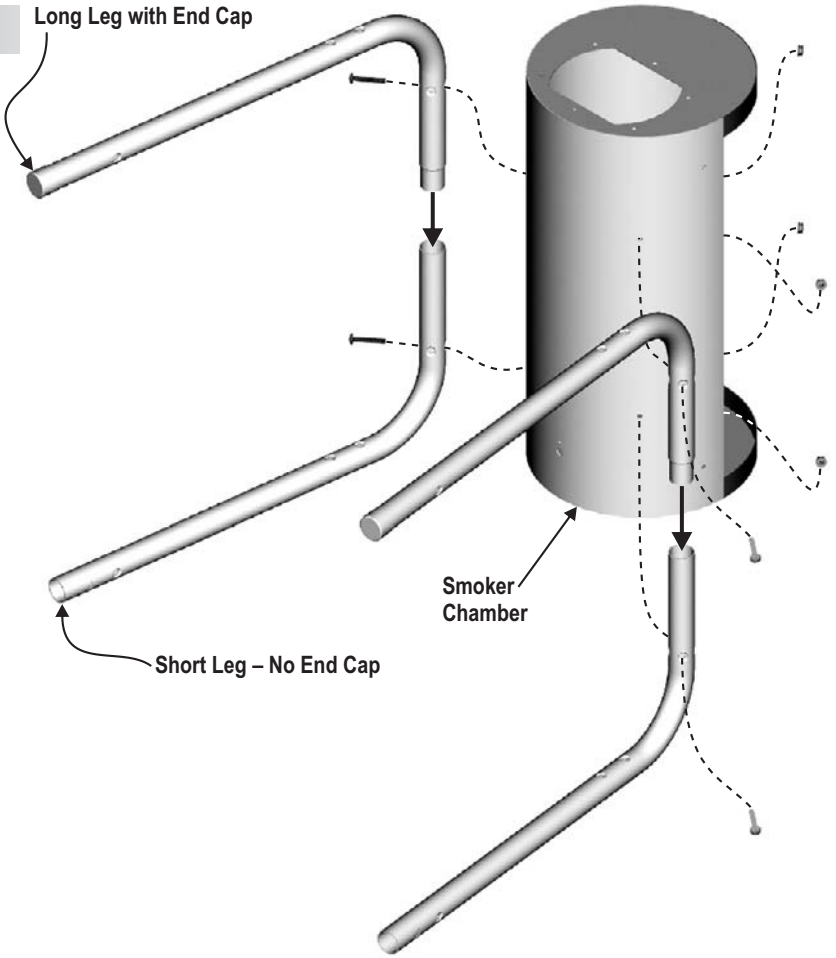
| Key | Qty | Description | Key | Qty | Description |
|---|---|---|---|---|---|
| A | 1 | Smoker Chamber | L | 2 | Wheel |
| B | 1 | Firebox Chamber | M | 1 | Wheel Axle |
| C | 1 | Smoke Stack Assembly | N | 1 | Temperature Gauge |
| D | 1 | Damper Assembly | O | 1 | Grease Can Holder |
| E | 1 | Front Shelf, Expanded Metal | P | 3 | Fire Grate |
| F | 3 | Handle, Spring Support | Q | 2 | Cooking Grate |
| G | 2 | Long Leg (LH Side) | R | 2 | Leg Cap, Plastic |
| H | 2 | Short Leg (RH Side) | S | 4 | Hinge |
| I | 2 | Leg Brace | T | 3 | Handle, Barrel Spring |
| J | 1 | Smoker Door | ... | 1 | Hardware Pack |
| K | 1 | Firebox Door | ... | 1 | Assembly Manual |



## ASSEMBLY

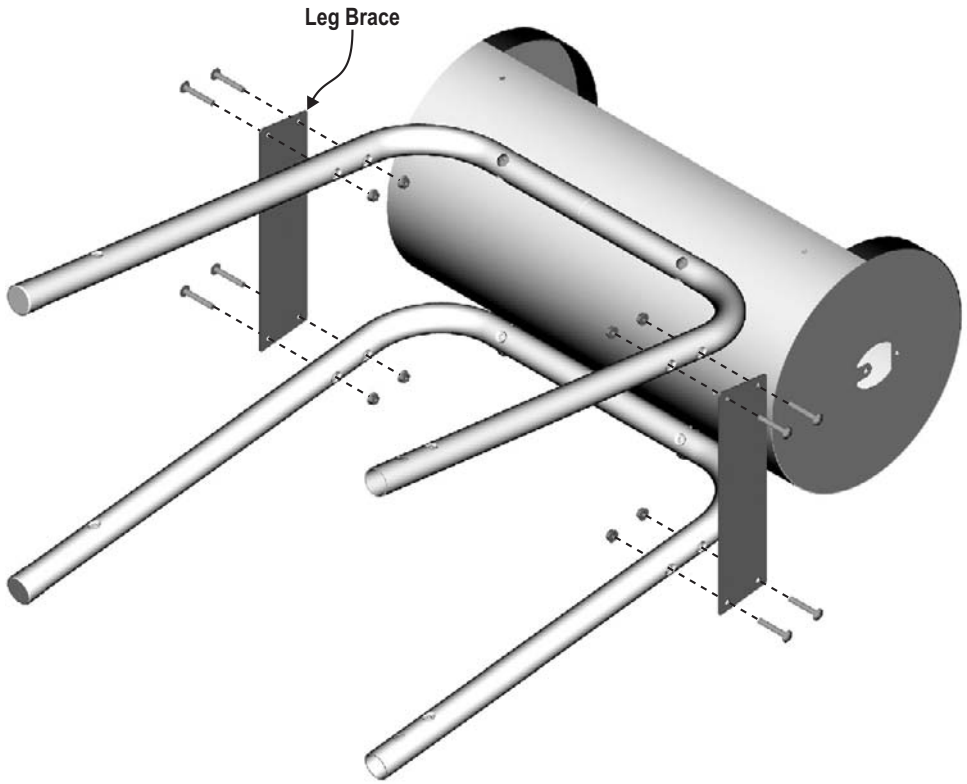
# 1

- Stand smoker chamber on right end. Left end, with larger opening, should be facing upward.
- Connect long leg sections (with leg caps) to short leg sections.
- **Make sure long legs, with end caps, are toward the top.** Attach legs to smoker chamber using two **1/4-20x1-3/4"** screws and two **1/4-20** flange nuts per leg assembly.




# 2

- Lay unit onto its back.
- Attach leg braces on each side using four **1/4-20x1-3/4"** screws and four **1/4-20** flange nuts per brace.
- When complete, return unit to its right side, as positioned in step 1.



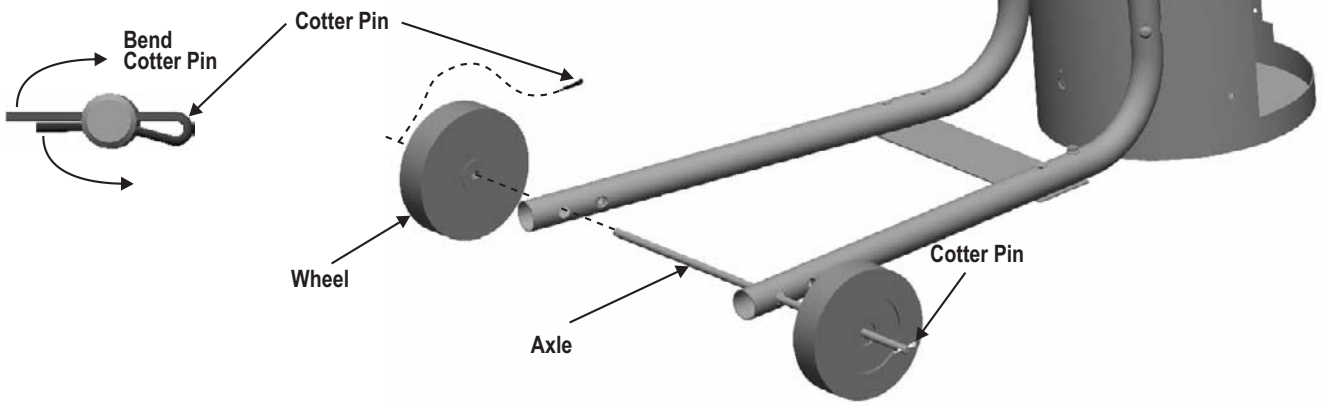
# 3

•Press a cotter pin through hole on one end of the axle, Bend with pliers so it won't back out. Then slide a wheel onto the axle.

•Slide axle into holes at ends of short legs (legs without end caps).

•Slide remaining wheel onto axle. Press remaining cotter pin through axle, and bend with pliers.

***Check to be sure that all screws and nuts used so far are fully tightened.***

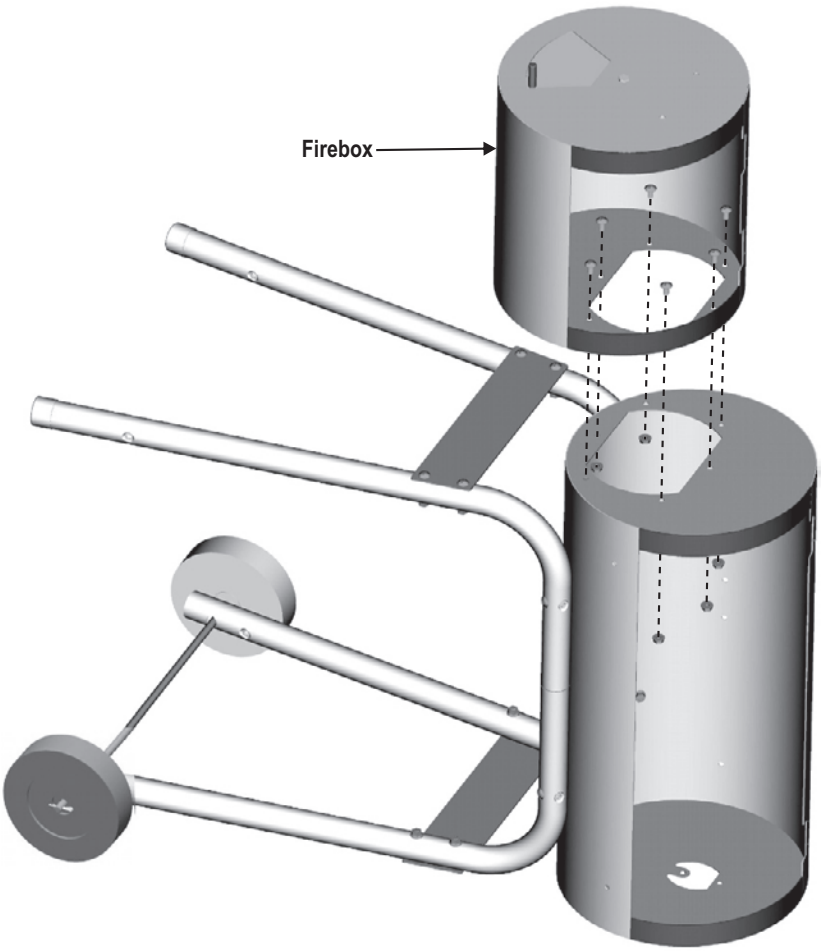



# 4

•Place the firebox onto the smoker chamber and align the large openings.

•Insert six **1/4-20x1/2"** screws through the firebox, into the smoker chamber. Secure with six **1/4-20** flange nuts.

**Fully tighten all screws and nuts.**

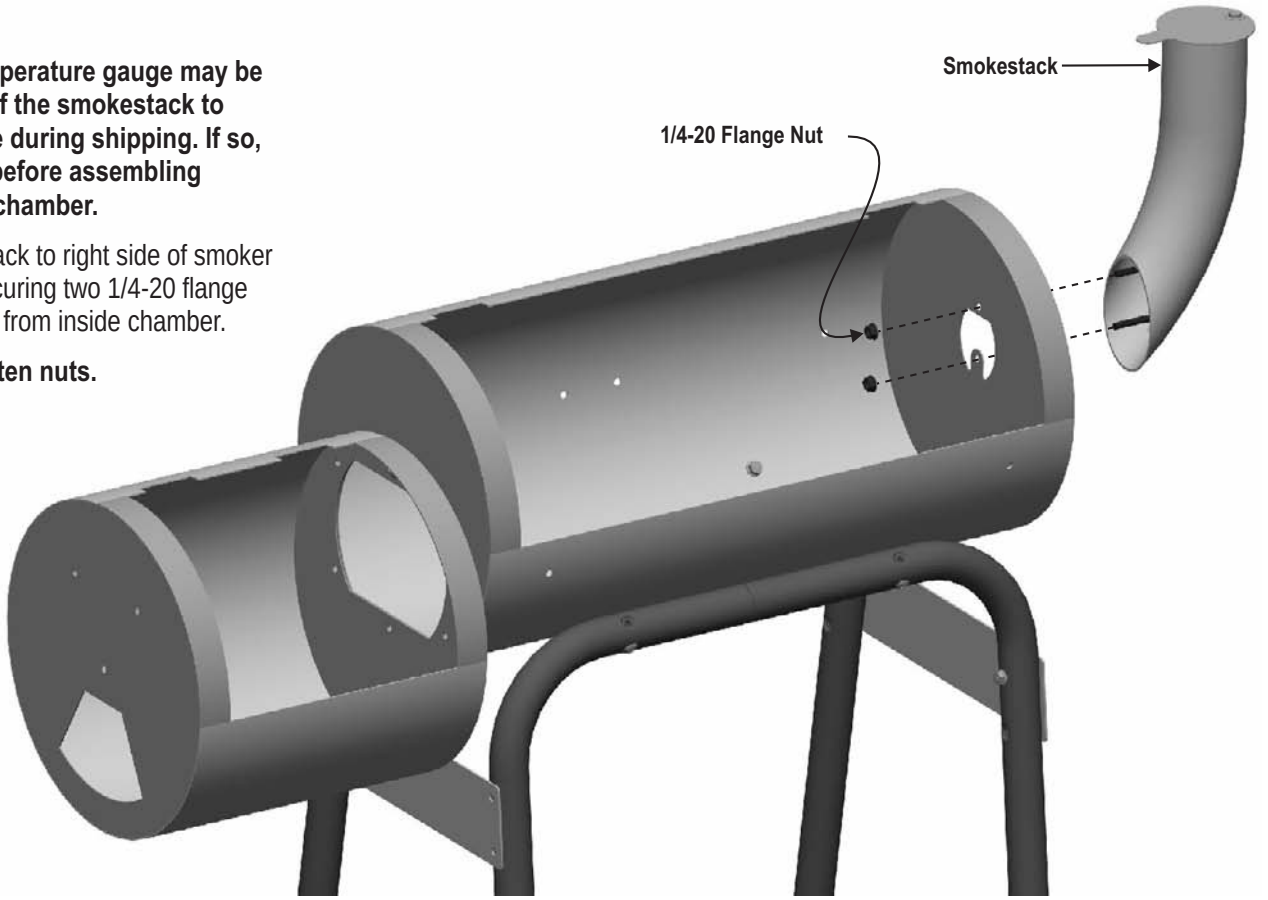


# 5

**NOTE: The temperature gauge may be packed inside of the smokestack to prevent damage during shipping. If so, remove gauge before assembling smokestack to chamber.**

•Attach smokestack to right side of smoker chamber by securing two 1/4-20 flange nuts onto studs from inside chamber.

**Do not overtighten nuts.**



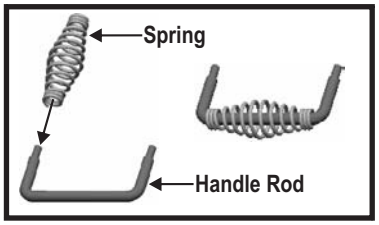

# 6

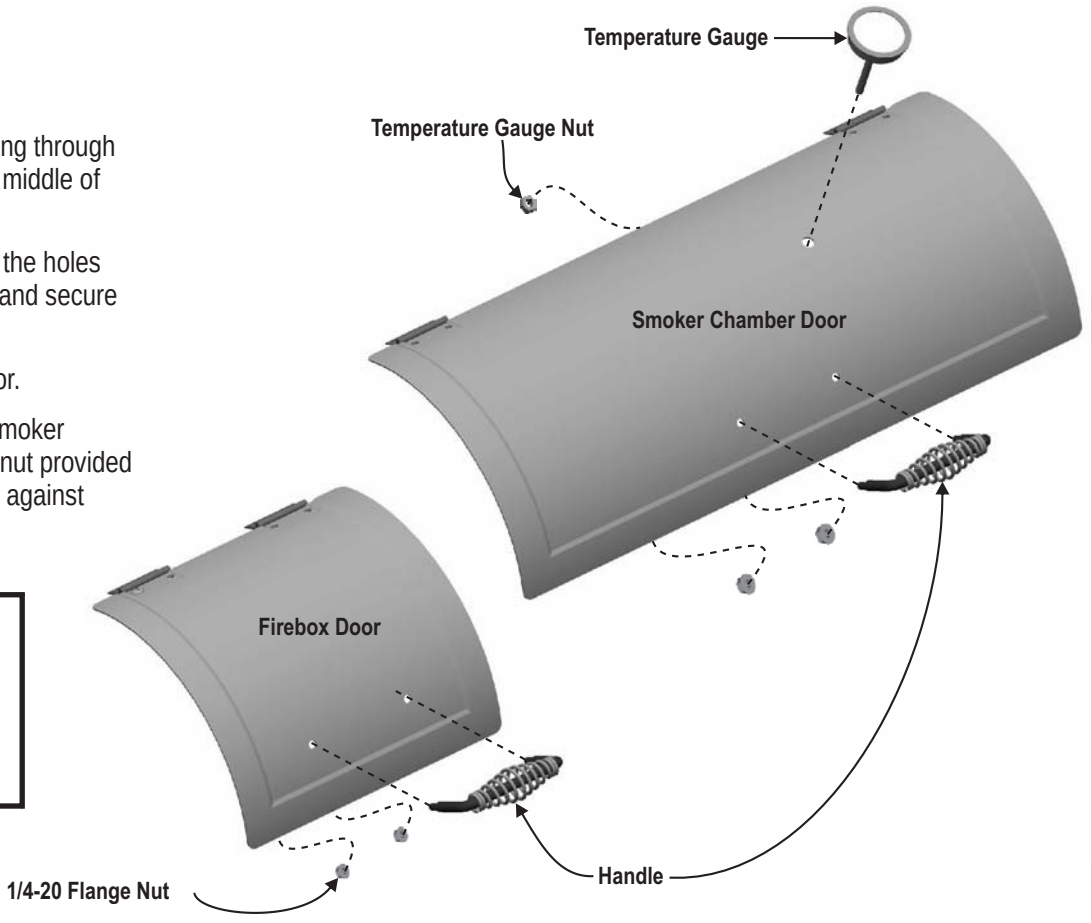
•Assemble handle by sliding spring through handle rod until spring is in the middle of handle rod as shown in inset.

•Place the handle assembly into the holes on the front of the firebox door and secure with two **1/4-20** flange nuts.

•Repeat on smoker chamber door.

•Insert temperature gauge into smoker chamber door and secure with nut provided on back side until probe is tight against door.

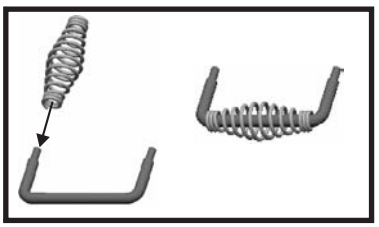


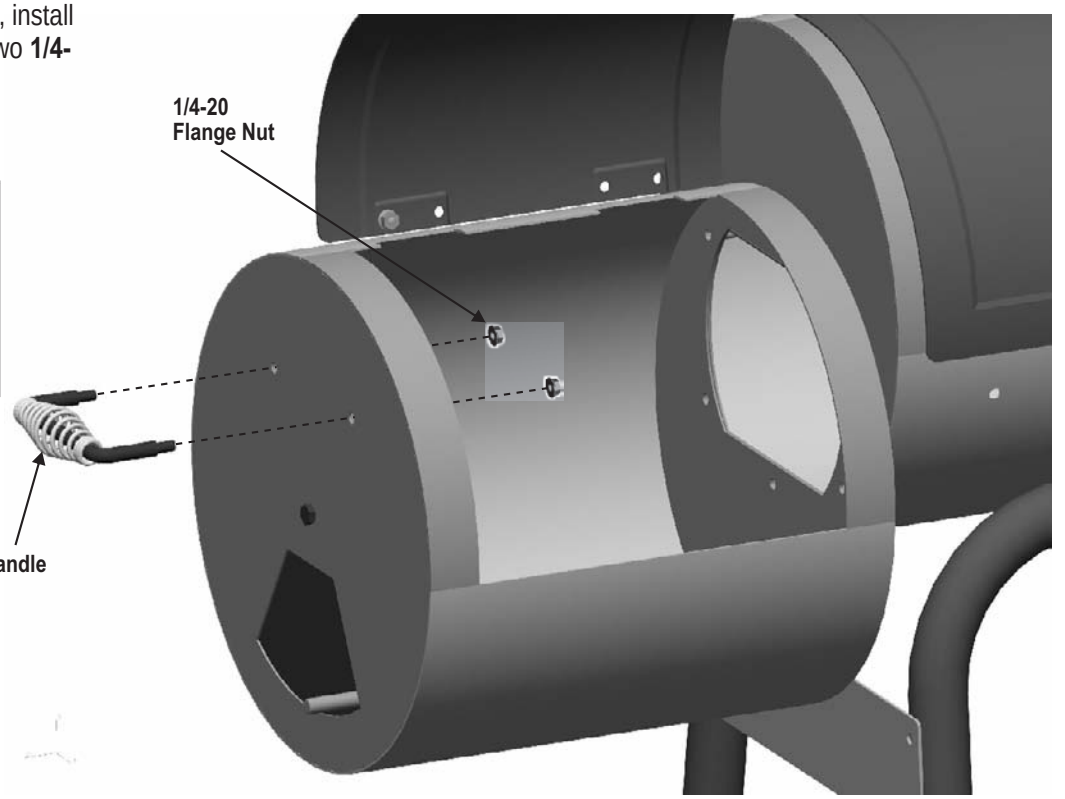



# 7

•Following the same procedure used on the doors (**Step 6**) to assemble handle, install handle on left side of firebox with two **1/4-20** flange nuts.

**Do not overtighten nuts.**

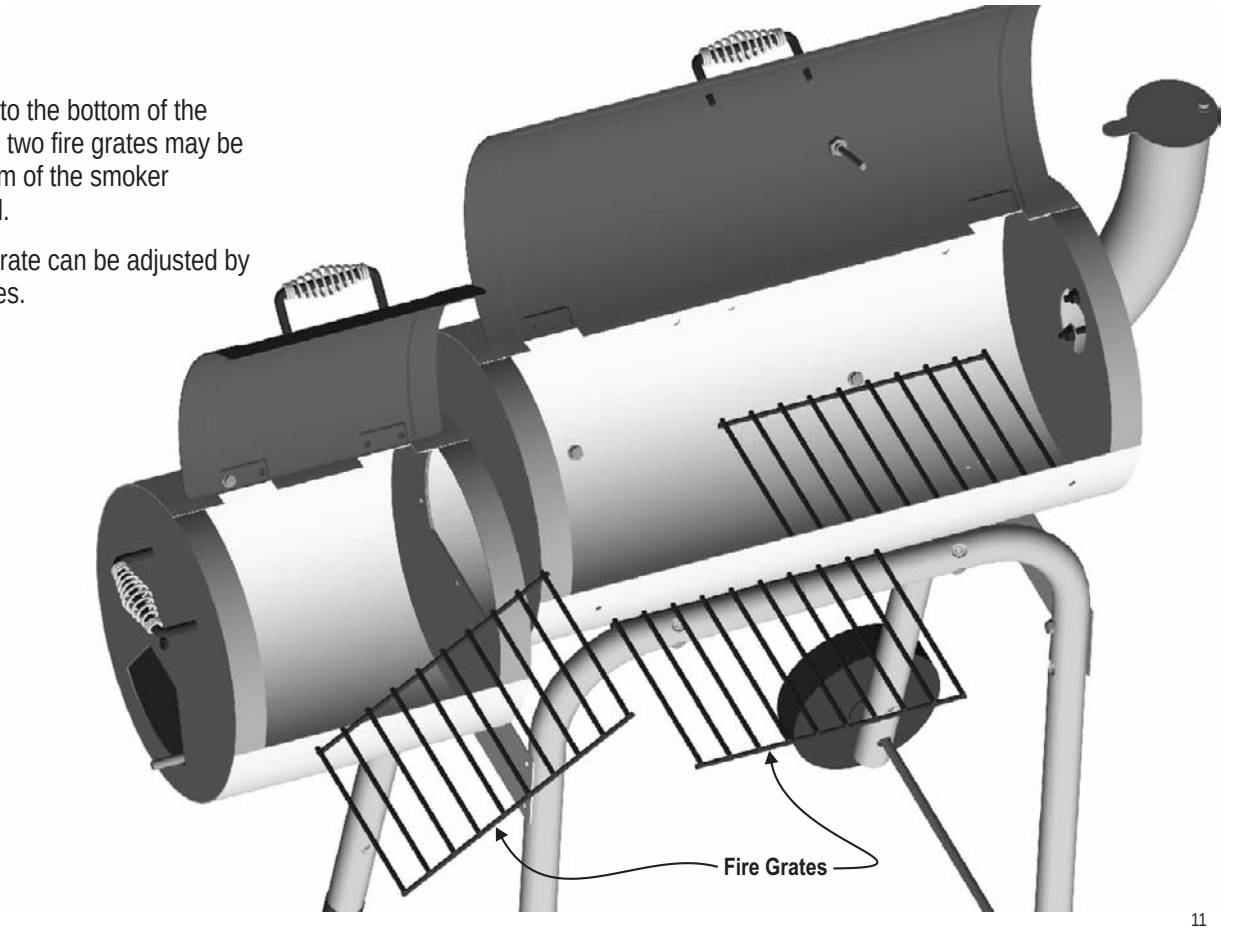





# 8

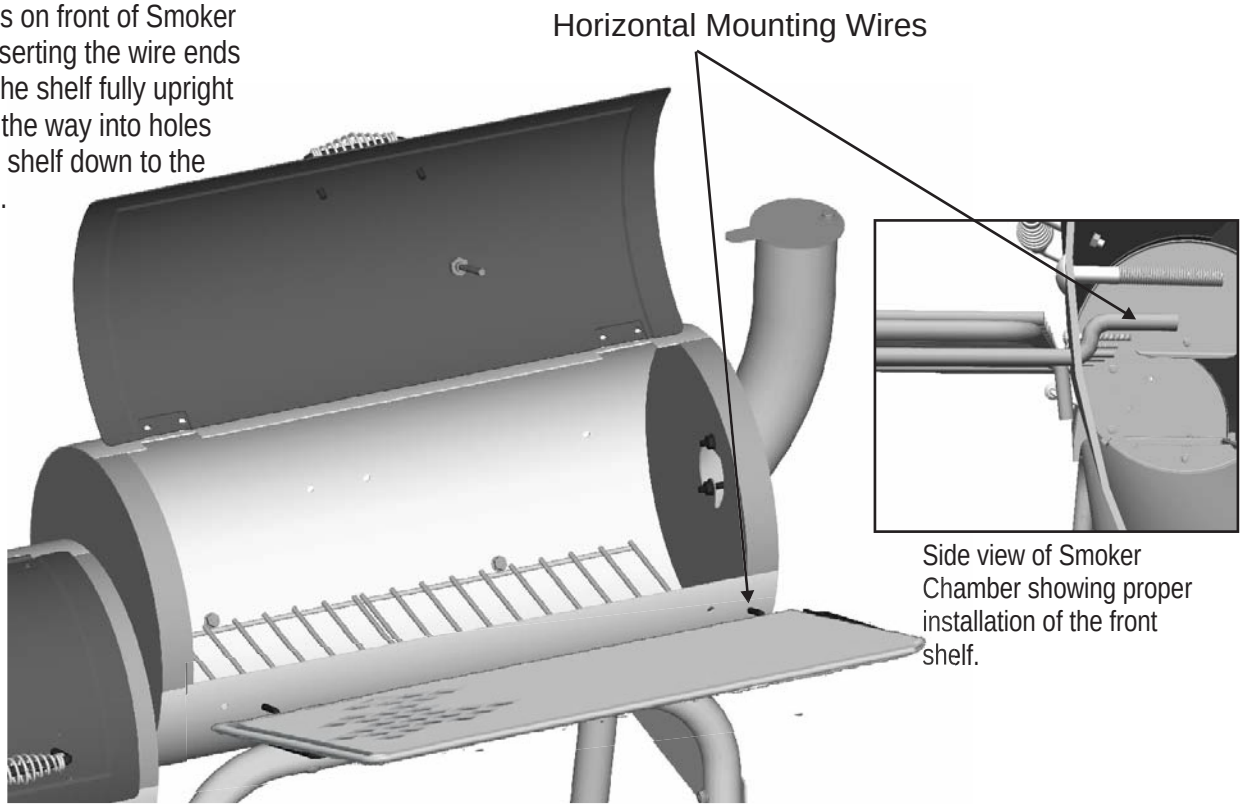
•Place a fire grate into the bottom of the firebox. Remaining two fire grates may be placed in the bottom of the smoker chamber, if desired.

• The height of the grate can be adjusted by turning it 90 degrees.



# 9

• Assemble Front Shelf by inserting wire ends into two holes on front of Smoker Chamber. After inserting the wire ends into the holes, tilt the shelf fully upright and push ends all the way into holes and then bring the shelf down to the horizontal position.

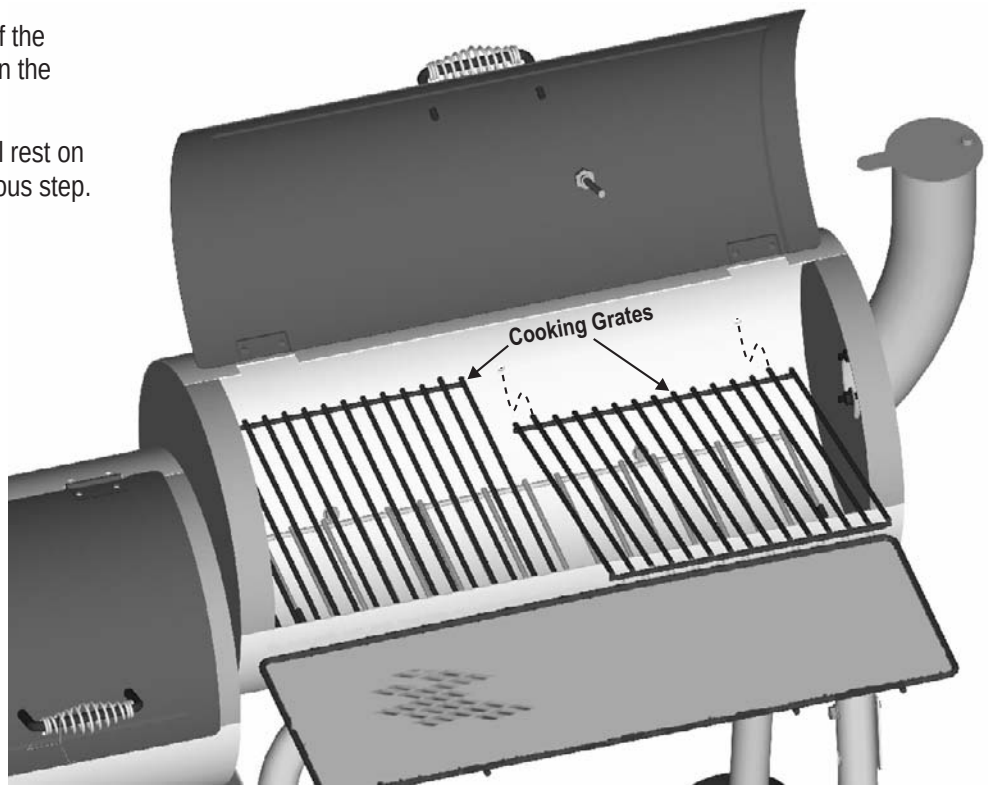



Side view of Smoker Chamber showing proper installation of the front shelf.

# 10

•Insert the longer wires at the rear of the cooking grates into the four holes in the back of the smoker chamber.

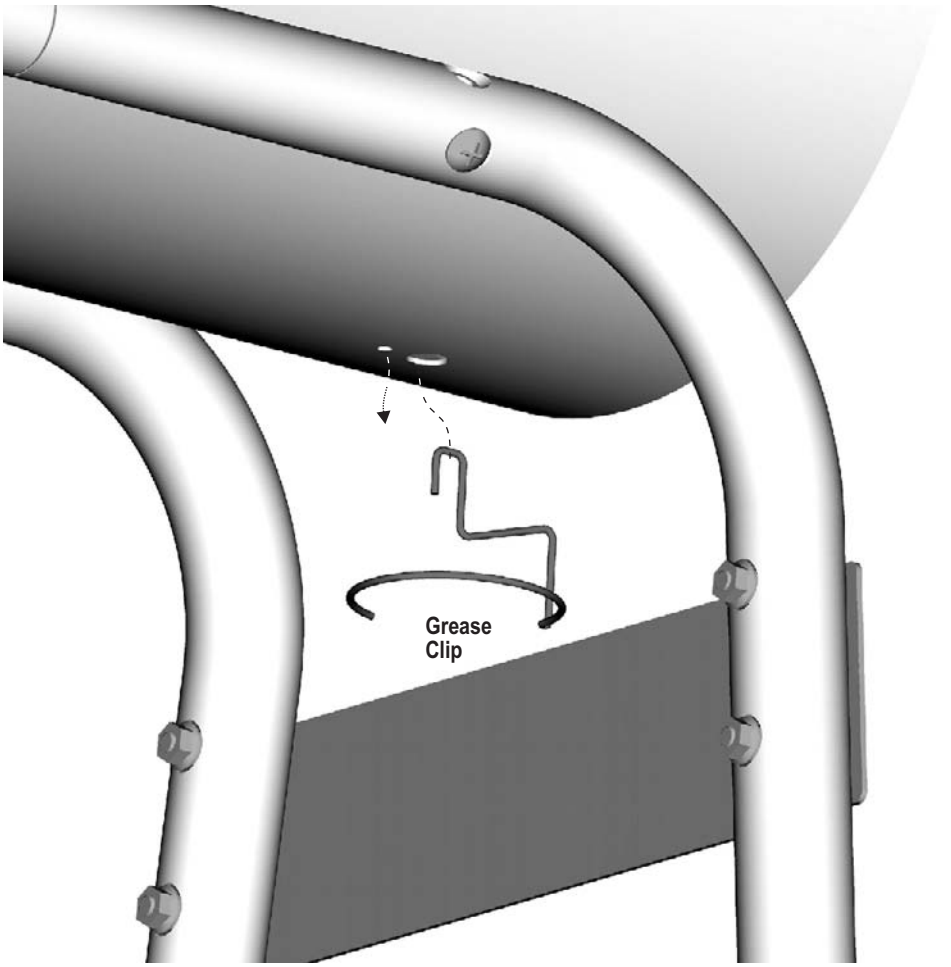
•The fronts of the cooking grates will rest on the front shelf wires installed previous step.



# 11

•Hang the grease clip under the smoker chamber on right side.

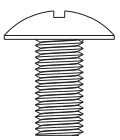
•An empty soup can is recommended to hang from grease clip.



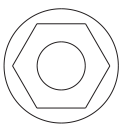

# HARDWARE LIST

**Hardware is shown actual size. You may have spare hardware after assembly is complete.**

1/4-20x1-3/4”
Machine Screw
Qty. 12



1/4-20x1/2”
Machine Screw
Qty. 6



1/4-20
Flange Nut
Qty. 26

Cotter Pin
Qty. 2

## NOTES

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**1** **First Name/Nombre/Prénom** **Initial/Inicial/Initiale** **Last Name/Apellido/Nom de famille**

**Address** (number and street)/**Dirección** (número y calle)/**Adresse** (numéro et rue) **Apt Number/Nº de apart./Nº d'appt.**

**City/Ciudad/Ville** **State/Estado/Province** **Zip Code/Código Zip/Code postal**

**2** **E-mail Address/Dirección de correo electrónico/Adresse électronique**

*If you voluntarily provide us with your email address, you give us permission to use your email address to send you offers that may interest you.*
*Si nos informa voluntariamente su dirección de correo electrónico, nos da permiso para usarlo a fin de enviarle ofertas que pueden interesarle.*
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*(Example: your name @ your host.com)* *(Ejemplo: su nombre@su host.com)* *(Exemple : votre nom@votre hôte.com)*

**3** **Phone Number/Número telefónico/Numéro de téléphone**

**4** **IMPORTANT!/¡IMPORTANTE!/IMPORTANT!**
*Write Serial Number and Model Number in spaces below.*
*Escriba en los espacios de abajo el número de serie y el número de modelo.*
*Inscrivez le numéro de série et le numéro de modèle dans les espaces ci-dessous.*

**6** **Date of Purchase/Fecha de compra/Date de l'achat**

**7** **Store Name/Nombre de la tienda/Nom du magasin**

**8** **Purchase Price/Precio de compra/Prix d'achat**
$ **.00**

**5** **Your Gender/Sexo/Sexe :** 1. ☐ Male/Masculino/Masculin 2. ☐ Female/Femenino/Féminin

**9** **Which product are you registering?**
**¿Qué producto está registrando?**
**Quel produit enregistrez-vous?**
1. ☐ Gas Grill/Parrilla a gas/Gril au gaz
2. ☐ Electric Grill/Parrilla eléctrica/Gril électrique
3. ☐ Smoker/Ahumador/Fumoir
4. ☐ Charcoal Grill/Parrilla a carbón/Barbecue au charbon
5. ☐ Charcoal Smoker/Ahumador a carbón/Fumoir au charbon
6. ☐ Outdoor Fireplace/Chimenea para exteriores/Foyer extérieur
7. ☐ Cooker/Fryer / Cocina/freidora / Cuiseur/Friteuse
8. ☐ Other/Otro/Autre

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**P. O. Box 1240**
**Columbus, GA 31902-1240**

**10** **Attach copy of your sales receipt here**
**Adjunte aquí la copia de su recibo de compra**
**Veuillez attacher une copie de votre reçu ici.**

Thank you for completing this questionnaire. Your answers will help us and other companies reach you with offers that may interest you. If you prefernot to receive these offers, please check here ☐.

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Merci d'avoir bien voulu remplir ce questionnaire. Vos réponses nous aideront et aideront d'autres compagnies à vous communiquer des of fres spéciales susceptibles de vous intéresser. Si vous préférez ne pas recevoir d'informations concernant ces of fres spéciales, veuillez cocher ici ☐.

REGTEMP REV00